



A P P E T I Z E R S

Oysters Rockefeller* Creamed Spinach, Parmesan, and a Touch of Pernod	23	Jumbo Lump Crab Cake Red Pepper Vinaigrette, Tartar Sauce	20
Crab Bisque Red King Crab, a Touch of Cream & Sherry	13	Crispy Pork Belly Pear Kimchi, Togarashi	18
Seared Ahi Tuna Seaweed Salad, Enoki Mushrooms, Eel Sauce, Yuzu Vinaigrette	22	Selection of Sushi, Sashimi & Specialty Rolls Inquire With Your Server	Market

R A W B A R *

Create Your Own Raw Bar Experience

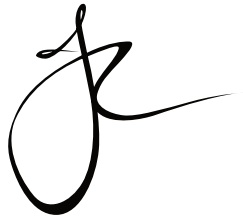
Seafood Tower Chilled Live Maine Lobster, Alaskan King Crab, Huge Tiger Shrimp, East & West Coast Oysters, and Jumbo Lump Blue Crab	Market	Chesapeake Oysters Fresh & Plump, Served with Mignonette & Spicy Horseradish Cocktail Sauce	3.75 ea
Shrimp Cocktail 3 Huge Tiger Shrimp Served with Spicy Horseradish Cocktail Sauce <i>Also Available by the Piece</i>	24	Alaskan King Crab Bristol Bay Red King, Served with Dijonnaise (4 oz. Piece)	Market
		Specialty Oysters Daily Selection of East & West Coast Oysters, Served with Mignonette	4.50 ea

S A L A D S

Classic Caesar Hearts of Romaine, Imported Parmigiano-Reggiano Frico, Challah Croutons <i>Anchovies Available Upon Request</i>	13	Iceberg, Bacon, & Blue Crisp Iceberg Wedge, Warm Peppered Nueske's Bacon, Cherry Tomato, Red Onion, Point Reyes Blue Cheese	13
Freddie Salad Hearts of Romaine, Roma Tomatoes, Applewood Smoked Bacon, Ranch Dressing	13	Beet Salad Roasted Beets, Blue Cheese, Hazelnuts, Yogurt	14

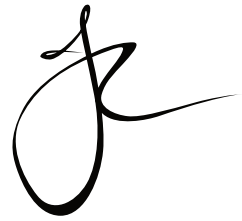
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE CHEF, A MANAGER OR YOUR SERVER.

BRIAN STEGER, EXECUTIVE CHEF



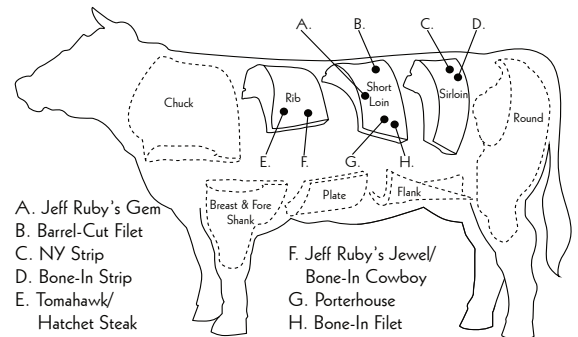
SIDES TO SHARE

Mashed Potatoes	10
Jeff Ruby's Baked Macaroni & Cheese	13
Creamy Blend of 6 Imported Cheeses	
Jumbo Baked Potato	9
Jeff's Boardwalk Fries	8
Steakhouse Hash Browns	10
With Onions	
Southern Green Beans	10
Garlic, Bacon, Sweet Onion	
Grilled Asparagus	13
Creole Rémoulade	
Classic Creamed Spinach	12
Sautéed Mushrooms	13
Field Blend of Seasonal Mushrooms with Fresh Herb Sherry Butter	
Brussel Sprouts	13
Crisp Nueske's Bacon, Caramelized Onion, Local Maple Syrup	



TO CROWN YOUR STEAK

Petite Lobster Tail	22
Béarnaise	4
Sautéed Mushrooms & Onions	4
Garlic Butter	4
White Truffle Butter	5
Point Reyes Bleu Cheese Butter	4
Collinsworth Topping	12
Seared Foie Gras	15
Cognac Peppercorn Sauce	5
Chili Rub	4
With Cipollini Onions, Shishito Peppers, and Cherry Tomatoes	
Sliced Wagyu Spinalis	25
Top Any Steak With 3 Ounces of the Most Marbled and Decadent Cut of Meat Available	



- A. Jeff Ruby's Gem
- B. Barrel-Cut Filet
- C. NY Strip
- D. Bone-In Strip
- E. Tomahawk/Hatchet Steak

- F. Jeff Ruby's Jewel/Bone-In Cowboy
- G. Porterhouse
- H. Bone-In Filet

STEAK TEMPERATURES

Rare

Seared Crust Outside, Cool Deep Red Center, Slightly Juicy

Medium-Rare

Brown Crust Outside, Warm Red Center, Tender & Juicy

Medium

Dark Brown Crust Outside, Warm to Hot Red Center, Firm, Slightly Juicy

Medium-Well

Dark Brown Seared Crust Outside, Hot Center with Thin Layer of Pink Inside, Firm, Not Very Juicy

Well Done

Dark Brown Seared Crust Outside, Hot Center Cooked Thoroughly, Firm, Little to No Juice



Cattle Selected, Raised, Aged, and Cut Exclusively for Jeff Ruby Steakhouses.

J E F F R U B Y U . S . D . A . P R I M E S T E A K S *

Bone-In Filet Mignon Dry Aged, 16 oz.	75	Bone-In New York Strip 20 oz. 65-Day Dry Aged	74
Cowboy Steak 22 oz. Dry Aged Bone-In Ribeye	69	Boneless Ribeye Dry Aged, 16 oz.	70
Porterhouse Center-Cut, Dry Aged, 24 oz.	77	The Hatchet 30 oz. 55 Day Dry Aged Tomahawk Ribeye	115
Jeff Ruby's Jewel Spicy Chili-Rubbed Cowboy Ribeye, 22 oz.	73	American Wagyu Ribeye Cap 8 oz. Snake River Farms Spinalis	80
New York Strip 14 oz. Center-Cut	49		

J E F F R U B Y P R E M I U M
H A N D C R A F T E D F I L E T M I G N O N *

Barrel-Cut Filet Mignon Cut From the Thickest Part of the Tenderloin, 12 oz.	58	Steak Collinworth Filet Mignon Crowned With Crab Meat, Béarnaise & Asparagus, 12 oz.	70
Steak & Lobster 12 oz. Herb Roasted Lobster Tail & 8 oz. Filet Mignon	92	Japanese A5 Wagyu Tenderloin Cut to Order and Market Priced by the Ounce. A5 is the Highest Grade Given to Only the Finest Wagyu Beef.	
Filet Mignon Our Petite Filet, 8 oz.	44		

O C E A N M E A T S *

Chilean Sea Bass Saffron Cream, Leeks, Mushrooms, King Crab	48	Blackened Sixty South Salmon Barley Risotto, Spring Pea Pesto	38
Diver Scallops Sautéed Cauliflower, Brussels Sprouts, Bacon-Truffle Glaze	41	Herb Roasted Lobster Tail 12 oz. Tail Baked with Lemon-Herb Butter	48

E N T R É E S *

Pan-Seared Chicken Roasted Sunchokes, Lemon and Caper Butter	30	Yorkshire Pork Chop 16 oz. Double Bone Chop, Apricot and Bourbon Compote	38
The Jeff Ruby Burger 8 oz. Longdale Farms Patty, Shishito Relish, Cajun Thousand Island, American Cheese, Lettuce, Beefsteak Tomato, Served with Boardwalk Fries	22	Grilled Lamb Chops Two Double Bone Chops, Cauliflower Purée, Chimichurri	45